

ABSTRACT OF THE DISCLOSURE

A sugar-free composition comprising a mixture of at least two polyols present in an amount from about 15 to 80% by weight, an emulsifier system present in an amount from about 1.0 to 30% by weight, an active agent in an amount from about 0.1 to 70% by weight and water in an amount from 0 to 15% by weight with optional components comprising colors, flavors and binders totalling 100%. Also, a method of preparing a sugar-free composition comprising the steps of mixing from about 15 to 80% by weight of at least two polyols with about 0 to 15% by weight water, heating the mixture to about 200-260°F for about 5 to 10 minutes, cooling the mixture to about 175-240°F, adding to the mixture about 1.0 to 30% by weight an emulsifier system to form a further mixture, cooling the further mixture to about 100-110°F, and adding to the cooled further mixture about 0.1 to 70% by weight of an active ingredient to form the sugar-free composition. A protein-based composition comprising a mixture of at least one protein and one polyol in an amount of 20 to 99%, an emulsifier system in an amount of 0.0 to 30%, an active agent in an amount of 0.1 to 70%, and water in an amount of 0.0 to 10% are disclosed. Methods of making the protein-based compositions are also disclosed.

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